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TITLE: Aerated gel-like food production e.g. yoghurt mousse - contains gelatinizer with foami property and refrigerated yoghurt

PATENT-ASSIGNEE:

ASSIGNEE

CODE

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BASIC-ABSTRACT:

NOVELTY - A gelatinizer with foaming property is dissolved in cold water and refrigerated yoghurt is added to it to prepare yoghurt cake or jelly.

USE - Used for making eatables like yoghurt cake, jelly, etc.

ADVANTAGE - No heating is needed as the process involves only mixing of contents. A gel like material with uniform air bubble is obtained in a simple manner. Preparation of various foods without heating is made possible.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: AERATE GEL FOOD PRODUCE YOGURT MOUSSE CONTAIN FOAM PROPERTIES REFRIGERATE YOGURT

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(54) 【発明の名称】 含気ゲル状食品を調製するための素材および含気ゲル状食品の製造方法

(57) 【要約】

【課題】 家庭において、手作りでヨーグルトケーキなどを作る際に、ヨーグルトやその他の素材と軽く混ぜるだけで、加熱することなく簡単に、均一に気泡を抱いたムース状の含気ゲル状食品を作ることができる素材と、この素材を用いた新しい含気ゲル状食品の製造方法の提供。

【解決手段】 冷水可溶性で、かつ冷水溶解時に起泡性のあるゲル化剤を主体とし、ヨーグルトに混合し、冷蔵してゲル化させて含気ゲル状食品を調製するための素材。

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1. This document has been translated by computer. So the translation may not reflect the original precisely.
2. **** shows the word which can not be translated.
3. In the drawings, any words are not translated.

DETAILED DESCRIPTION

[Detailed Description of the Invention]

[0001]

[Industrial Application] At a home, in case this invention makes a yogurt cake etc. from handmade, it is only lightly mixed with yogurt or other materials, and relates to the manufacture approach of the new pneumatic gel food using a material which can make easily the pneumatic gel food of the shape of a mousse which has held air bubbles in homogeneity, without heating, and this material.

[0002]

[Description of the Prior Art] Although the yogurt jelly which contains vegetables, yogurt, and a gelling agent in JP, 112454, A is known as gel food which uses yogurt as the base, this jelly is not the mousse-like thing which has held air bubbles. When the yogurt cake by which handmade is carried out is well-known as pneumatic gel food of the shape of a mousse which uses yogurt as the base and you make this, foam independently with the gelatin cooled in yogurt after melting to hot water -- with *****, sugar etc. is added and stirred, and it passes in a mold, and cools and hardens in refrigerator. By this approach, from the point of whipping the point (warming of 40-50-degreeC -- gelatin not dissolving in the ground unless it is the condition) and albumen which melt gelatin to hot water etc., actuation is complicated and there is a problem which requires time amount for making gel food. As mentioned above, conventionally, although the gel food which uses yogurt as the base is well-known, especially the food material for making the gel food of the shape of a mousse which has held air bubbles simple is not known, therefore is not known about the manufacture approach of the pneumatic gel food using such a material, either.

[0003]

[Problem(s) to be Solved by the Invention] In view of the above-mentioned present condition, this invention is only lightly mixed with yogurt or other ingredients, and it aims at offer of the manufacture approach of the new pneumatic gel food using the material which can make the gel food of the shape of a mousse which has held air bubbles, and the material to homogeneity simply, without heating.

[0004]

[Means for Solving the Problem] As a result of this invention persons' advancing research, by cold-water fusibility, such as cold-water fusibility gelatin And if the material which makes a subject the gelling agent which has foamability at the time of the cold-water dissolution is mixed to plain yogurt, while a gelling agent will melt for a short time in a mixed actuation in raw underground at homogeneity The condition of having held air bubbles in homogeneity in the ground was attained, and knowledge that the gel food of the shape of a mousse which will have held air bubbles in homogeneity if this ground was made to refrigerate and gel is obtained was acquired. In addition, when the same material as the above was mixed in cow's milk, the pellet arose in raw underground and the above-mentioned condition was not attained at all. Therefore, the combination of a gelling agent and yogurt with the above-mentioned property essentially important, in order to make the gel food of the shape of a mousse which has held air bubbles in homogeneity, and the essence of this invention is in this point. This invention was accomplished based on the above-mentioned knowledge, makes a subject the gelling agent which is cold-water fusibility and has foamability at the time of the cold-water dissolution, and makes a summary the material for mixing and refrigerating in yogurt, making it gel and preparing pneumatic gel food. Furthermore, the material which makes a subject the gelling agent which is cold-water fusibility and has foamability at the time of the cold-water dissolution is mixed in yogurt, and air bubbles are held in the ground -- making -- this -- let the manufacture approach of the pneumatic gel food characterized by making the ground refrigerate and gel be another summary.

[0005]

[Embodiment of the Invention] Hereafter, this invention is explained to a detail. The material for preparing the gel food of this invention makes a subject the gelling agent which is cold-water fusibility and has foamability at the time of the cold-water dissolution. Although all can be used for a gelling agent regardless of a class as long as it has the engine performance (cold-water fusibility) dissolved completely [when the above-mentioned gelling agent is preferably mi

lightly for / for / 30 seconds / - / 1 minute with a whisk below 25 degreeC in addition to the water below 15 degreeC especially cold-water fusibility gelatin is desirable. With cold-water fusibility gelatin, the gelatin solution which it refined with the conventional method, was made and was made especially after purification is dried by a spraying granulation etc. with the shape of a sol, without making it gel, and it is obtained. Especially as cold-water fusibility gelatin, a with a jelly strength (bloom) of 200 or more thing can be used suitably.

[0006] A gelling agent is good to contain in a material to yogurt, so that it may be contained 1.5 to 2.5% preferably 0 to 3.0% of the weight (it is called % for short below). If it does not fill to 0.5%, it will be hard to solidify yogurt to the gel of moderate hardness, it is easy to become the inclination not to fully hold air bubbles, on the other hand, if it exceeds 3.0%, **** being injured of the physical properties of gel food will be easy to get for it to be hard and bad, a neither of the cases is desirable. The amount of the above-mentioned condition range used enables it to obtain the gel food which has held air bubbles in the homogeneity of moderate hardness. In addition, when there is little amount also in the above-mentioned condition range, the gel food of a flexible organization is obtained and this is also contained in this invention.

[0007] Although the material of this invention can also be constituted only from an above-mentioned gelling agent, it may also contain the following ingredient in others. That is, they are saccharides, such as granulated sugar, a mouthfeel amelioration agent, an acidulant, perfume, a milk component, fruit juice, fruits, alcohol, fats and oils, other various taste components, color material, etc. It is good to include gums, such as xanthan gum and Cyamopsis Gum, in a material as a mouthfeel amelioration agent, especially, so that it may be contained 0.01 to 0.2% to yogurt. Thereby, it avoids the increase of elasticity, and becoming weak, and mouthfeel of gel food can be improved. Unless it has remarkable effect on an operation of a gelling agent about other ingredients, it can use for arbitration. Any, such as the shape of dryness and liquid, are sufficient as an ingredient, and a solid-like is sufficient as fruits etc.

[0008] Although the material of this invention can be offered according to a single package gestalt including the above mentioned gelling agent and other proper ingredients, it can be divided into the material which makes a gelling agent subject, and materials, such as flavor material, and can also be offered according to the package gestalt of another object. If a solid thing, such as fruits, the ingredient excellent in the color tone, or the ingredient of high viscosity is included as the latter, yogurt can be mixed, and marble-like gel food can be made, or it can use as a topping of the gel food after solidification etc., and the taste and palatability of food can be improved. Moreover, as for especially the latter, it is desirable to finish in the shape of [of a pectic substance] a paste. The material of this invention can be offered according to various package gestalten, such as which various powdered and liquefied gestalten and entering pouch, and entering a bottle, that what is necessary is just to constitute using the above ingredient. Of course, it is good also as separate attachment seasoning material of the yogurt of marketing of a material etc.

[0009] In this invention, this is mixed in yogurt, air bubbles can be made to be able to hold in the ground, the ground can be made to be able to refrigerate and gel with the above-mentioned material, and pneumatic gel food can be manufactured. It becomes as for target yogurt, it is desirable that it is a thing with the next engine performance, and possible to make the gel food of the shape of a mousse which has held air bubbles in homogeneity with the combination of this and the above-mentioned material. That is, yogurt is "fermentation milk" said to "the Ministerial Ordinance about the component specification of milk and dairy products etc." of the Ministry of Health and Welfare and is "what froze the thing or these which the milk containing the solid-not-fat more than milk, or this and an EQC etc. was fermented with lactic acid bacteria or yeast, and made it pastiness or liquefied." A 8.0% or more of solid-not-fat, the number of lactic acid bacteria, or 10 million or more yeast numbers (per ml) thing is desirable as the specification of this Ministerial Ordinance. Only what fermented plain yogurt with the above-mentioned engine performance, i.e., cow's milk, and a skimmilk with lactic acid bacteria is the most desirable.

[0010] Although it becomes possible to make the gel food of the shape of a mousse which mixed the above-mentioned material in yogurt, namely, mixed lightly for [for / 30 seconds / -] 1 minute with the whisk (without it gets blocked and *****)s, was made to refrigerate and gel the ground, and has held air bubbles in homogeneity, about the mechanism, it is not certain. A gelling agent dissolves easily, if the ground of yogurt is probably mixed lightly, air bubbles will be formed in the yogurt in which viscosity has solid content highly comparatively, and it will be held at stability, and it is thought by gelation being performed for a short time that it is because the gel which has held air bubbles in homogeneity is formed. As mentioned above, when an object is cow's milk, even if it uses the gelling agent specified by this invention, and if an object does not use a specific gelling agent in yogurt, the above-mentioned operation is acquired at neither of the cases. In addition, if it can also be made to refrigerate and gel and does in this way after imposing the ground which mixed the above-mentioned material in yogurt on other ingredients with the use of a flow or wrapping an ingredient, the way of eating with new vegetables of an ingredient, fruits, meat, fish and shellfishes, etc. can be offered, and can be utilized also as a dressing, terrine, etc. Especially in this invention, since the ground of yogurt is made into the letter of a flow and it can give an ingredient even if it is not in the warmed condition it can become the food material excellent in the point of not affecting the freshness of an ingredient. In addition, it is desirable to perform mixing of the ground below by 10-degreeC, and, thereby, the gel food of refrigeration can cook

more in a short time.

[0011]

[Example] Next, the example of this invention is shown.

The material which consists of a presentation of A of the primary example was prepared.

A presentation cold-water fusibility gelatin 18% xanthan gum 0.8% very-refined sugar 81% perfume Powder mixing the 0.2% or more was carried out, and it packed 40g at a time to the pouch.

Another object package of the presentation of A of example 2 example 1 and the following B was carried out, and the material of two types was prepared.

B presentation strawberry pulp 25%HM pectin 0.5% xanthan gum 0.2% granulated sugar 30% perfume 0.1% coloring matter 0.1% water Until it carries out powder mixing of HM pectin, xanthan gum, and the granulated sugar 44.1%, it adds water to this and it **** to 85-degreeC After heating, strawberry pulp, perfume, and coloring matter were added and it mixed, packed 40g at a time to the pouch, and molten-bath sterilization processing was carried out for 25 minutes by 80-degreeC.

[0012] the material (presentation of A) which put example 3 plain-yogurt ("Bulgaria yogurt LB81" Meiji Milk Products Co., Ltd. make) 300g into the ball, and was obtained in the example 1 -- in addition, the ground which stirred lightly and was acquired for about 30 seconds with the whisk at about 10 degrees of temperature of goods C -- a mold -- pouring distributively -- a refrigerator -- the cold during about 30 minutes -- it carried out and gel food was obtained Gel food was obtained by the easy actuation which in the above-mentioned case a material carries out the distributed dissolution easily for yogurt, and the uniform ground is acquired, puts this into a mold, and is cooled in a refrigerator was the mousse-like thing which has held air bubbles in homogeneity, and the obtained gel food had the uniform organization and ***** and its flavor were good.

[0013] The material (the presentation of A and presentation of B) obtained in the example 4 example 2 was used, and gel food was obtained like the example 3 except adding the material of B, after stirring with a whisk. Like the example 3 also in this case, the gel food of the shape of a mousse which has held air bubbles in homogeneity was obtained, and cooking actuation is simple and ***** and its flavor were [gel food was the beautiful thing which red strawberry juice distributed in the snow-white mousse, and] good. In addition, the material of B was able to be used also as a topping of the gel food obtained in the example 3.

[0014]

[Effect of the Invention] As stated above, according to this invention, the material which makes a specific gelling agent a subject enables it to make the gel food of the shape of a mousse which has held air bubbles in homogeneity simply only from mixing this with yogurt or other ingredients, without heating. Such cooking actuation by the above-mentioned material is new, very simple at the point of not requiring heating especially, and the point which can be cooked in a short time, and effective also from from [when it can apply to various foods and the freshness of foods is harnessed].

[Translation done.]